

1

What did you
eat yesterday?

Yoshinaga
Tsumi



What did you eat yesterday?

1

Yoshinaga
Tsumi

"Tiramisu and lime sorbetten deposed in broth."

"Stewed lambree sprouts, fried tofu, and konjac."

"Salmon and baked rice."

"Sizzling hot Chinese eggplant, tiramisu, and pork dish."

"Pickard boiled with plum."

"Strawberry jam."

"Chestnut rice."

"Oven-baked chicken."

What did you eat yesterday?

Yoshinaga Fumi

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What Did You Eat Yesterday? #1

From Yeshivah

#1.	3
#2.	27
#3.	45
#4.	63
#5.	81
#6.	99
#7.	117
#8.	139





#1





OH NO,
I WONDER
IF I CAN
REMEMBER

F

WHAT DID YOU
EAT, MR. OISHI?
IS THIS A TEST TO
SEE HOW MUCH
YOUR BROTHER ASKED
OF SOMETHING?

WHAT DID
YOU EAT?

WAL, FRIED
CHICKEN, POTATO
SALAD, AND...
WHAT WAS IN MY
MIND? SOUP!
AGAIN, F



KONJAKUNA,
A MALLON,
SEWARD, AND
REWARD, AND
SOME



AND SO,
WELL, THERE
WAS A TASTE
OF A CUP OF
CHICKEN,
BROWN RICE,
BUT THAT'S IT

SWEET AND
SPICY MAR-
INATED CHICKEN
THICKET WITH A
BOX OF CAROL
AND BROCCOLI,
DRESSED WITH
FIVE FLAVORS

A JAPANESE RICE
AND BROWNED
PORK, BROCCOLI
WITH TWO BROOK-
FIELD OF VEGAN,
TOPPED WITH
BROWN AND
SOUP

*See glossary for definitions of food terms







BUT LISTENING
TO HIS DETAILED
RESPONSE, I'M
WILING TO BET MR.
KAGAMI'S THE ONE
LOOKING FOR
BOTH OF THEM.

ARE. OO, WE
DON'T USE THAT
EXPRESSION
ANYMORE, WE
SAID THEY'RE
TOTALLY A
LOSER.

HEY, MR. KAGAMI, HE
ALWAYS IN SUCH
A HURRY TO GET HOME.
HE SAID HE HAD A GIRL-
FRIEND, BUT IT'S BEEN
THREE YEARS SINCE
THEY STARTED DATING.
OUT THEY MUST REALLY
HAVE THE KITS FOR
EACH OTHER.



OH, BUT WHAT
A MAN'S ABILITY
TO COOK CON-
SIDERS A PLUS
WITH WOMEN
AND LOGGING
FOR HIM?

AS HE MUST BE
AN EXTREMELY
METICULOUS
KIND OF MAN.

AND MR. KAGAMI'S
REALLY TALL AND
GOOD-LOOKING,
SO HE MUST BE
PRETTY POPULAR.

I'M SURE
THE
ATTENTION
ON MR. KAGAMI
NOW.



EVEN YOU, MR.
KAGAMI, YOU'RE NOT
ALL THAT GREAT IN
THE LOOKS DEPART-
MENT, BUT YOU'RE
HANDSOME, YOU HAVE
BEEN FOR A WHILE,
NOT LIKE MR. KAGAMI,
WHO'S STILL NOT
HANDSOME.

TO BE HONEST,
I FIND IT REALLY
ODD THAT A FORTY-
THREE-YEAR-OLD
MAN LOOKS SO
YOUNG AND SO
GOOD WHEN HE'S
NOT A CELEBRITY.

BUT MR.
FORTY-
THREE.



IT SEEMED LIKE
A NORMAL ENOUGH
DINNER, AT FIRST, BUT
IT MUST HAVE COST A
LOT TO MAKE, WINE
WITH ALL THE FISHES-
OYSTERS AND CONDIMENTS.

ALSO, THAT
DINNER WAS
THAT MR. KAGEI
WAS RECTING
EARLIER.

So really, that's like
the dinner, is it?
Yes, Ma'am...

HIS HOUSE IS
PROBABLY SOME
BROKEN-DOWN
CONCRETE APART-
MENT BLOCK.

What are you
saying?



WELL, I SUPPOSE
I'LL JUST ASK THE
FACT FINDER OF
NINETY-THREE NEW
LOVE-CHOCOLATE
CREAM, AS I'D
PLANNED, AND LEAVE
IT AT THAT.

FROM
NINETEEN AND
EIGHTEEN
THAT?

WHAT DO YOU
MEAN, THIRTY
PRICE? IN JAPANESE
NOTES, THIRTY
KIND, PRICE IS ONLY
TWO HUNDRED AND
NINETY-THREE NEW
YOU CAN'T AFFORD
IT.



WHEN THE
PURCHASE IS A
HUNDRED NEW, TOO
DIDN'T CONSIDER
I SUPPOSE I'LL MAKE
SOME THIRTY-
THREE NEW
AND THE MATCHES.

HOW THE MATCHES IS
NINETY-THREE NEW
A PACK, I SUPPOSE I'LL
JUST THAT AND THE
THIRTY-THREE AND ONLY A
HUNDRED NEW FOR A
BUNDLE, I'LL JUST
ONE ALSO.



FIRST I HAD TO
PUT A BRUSH OF
SEAMING ON TOP
OF THE RICE, AND
BRUSH IT WITH A
LITTLE BIT OF SAUCE
AND OIL.

HAVE GOT HOME
RIGHT BEFORE
THE TIME ON MY
RICE COOKER WAS
ABOUT TO START
JUST IN TIME.

And I made a soup of
beef and onion with
a splash of soy sauce
and oil.

I'M
HOME!



THE BRUSH THAT
COVERS OUT ON THE
SURFACE IS ALSO IN
POLYMERGLASS, AND IT
ALSO APPLIES TO THE
SAUCEY FLAVOR, SO I
DON'T HAVE THE
SURFACE FIRST
AFTER THAT I PLACE
THE SAUCE AND
ADD IT IN.

THEN, I PUT IN A
SMALLER SLICE OF
BATTERED SALMON FOR
EVERY CUP OF RICE,
AND PUT IN DIAGONAL
SLICES OF THE
SURFLOID I JUST
BOILED ON TOP
OF THAT.

SCHEIDT... I'D
HAVE TO USE
THE SURFLOID
AGAIN, AND I
WANT TO ADD
SOME MORE.

WELL, I'LL
MAKE MORE
SURFLOID FIRST
WHILE THE
RICE IS
COOKING.

THEN I COULD
TIE THE
TUBES AND
TURN THEM
WITH THE RICE,
AND MAKE MORE
SURFLOID OUT OF
THEY.



THAT DOES IT
FOR THE GREEN
VEGETABLES. I
NEED THE SUSHI
AND ROLLOP
SARDINES... NO, JUST
ONE MORE DASH.

I WON'T I DON'T
NEED MORE MEAT SOO...
I CAN DO IN FIVE, TEN
OR, MAY BEGET SARDINE
ANDY CHINESE STEAK
FOR ALL RIGHT

ALSO, I CAN USE
THE LEFTOVER
SARDINES AND
POKE TUNA FROM
YESTERDAY TO
MAKE A BOILED
SALAD.

COOK



NOW I'LL
ADD A LITTLE
SAFETY
ACCOMPLISHED
POKE WITH
WELL BREWED
OIL...



POKE

I NEED TO TAKE OUT
THE STEAK ON BAKED
SARDINE AND ADD THEM
IN AGAIN BEFORE I
FLAME IT. I'LL TAKE OUT
THE SARDINES, TUNA,
AND CHOP IT UP.

THE SUSHI
IS DONE

TO THIS I'LL
ADD A LITTLE
BIT OF MEAT
TO MAKE IT
MORE SWEET
SARDINE

FOR THE
BOILED SALAD
I'LL CUT SUSHI
ON THE OIL AND
USE SARDINE TUNA
POKE AND A
LITTLE BIT OF
WATER





For the last time,
I'll use a little bit
of chicken stock &
a splash of soy
sauce to finish.

AFTER THE SAUTERED
SCALLOP, SHRED
AND CHOPPED ZHA
CAI WITH HOT OIL.
BEFORE TO ADD
OFF A RICE SHELL.
I'LL ADD IN THE
BLANDED BARBQ
SMOOTH.

SINCE THERE'S
ZHA CAI, I'LL
HOLD OFF ON
THE HOT OIL.



ALL I NEED TO
DO IS TO ADD SOME
MSG AND TO THE
CHOPPED SHREDDED
AND MIX IT IN WITH
THE REST AND THE
TUCKING SHOULD
BE DONE.



FINALLY I
ADD IN THE
HOT HULAO
BOON.



After 10 years, I'll
finally be home.

I'M
HOME!

AH, THE FEELING OF
ABSOLUTE ACHIEVEMENT.
IT'S ALMOST LIKE CLEARING
A DIFFICULT CASE AT WORK.
IT'S AMAZING THAT MAKING
DINNER CAN MAKE ME FEEL
THIS WAY. NOW LET'S SEE IF
I CAN SUSTAIN THIS FEELING
OF ACCOMPLISHMENT FOR
THE REST OF THE NIGHT.







IT'S GOOD, RIGHT?
I MADE SURE TO
HAVE A BALANCE
OF SWEET AND
SOUR, AND EACH
BITE SHOULD BE
DELICIOUS IN ITS
OWN WAY

ANYWAY, IF
YOU'RE HONOR
ING THE FOOD
I MADE, LOOK
HAPPY
ABOUT IT



HEARD IT'S NOT
LIKE HE HAS NO
PALATE, BUT HE'S
STILL THE KING OF
JUNK FOOD. HMM...
NOT ANOTHER
REASON TO
STAY AWAY FROM
OVERHEATED
JUNK FOOD.

I don't want
you to become a
big-name chef

NO
YOU'LL OWN
WISDOM

I DARE ABOUT
BALANCE AND
STUFF, BUT THE
TICKLING SENSE
IS REALLY GOOD

MORE
FLAVOR



IF I'M HONOR
ING A CALL, IT'S
NOT AT THE TIME
OF DAY BUT WILL
BE CALL THE
MOMENT I HAVE
NOT.



The leftover rice
is deliciously
soaked in yellow
sauce and green





OH YES, BECAUSE
I'VE BEEN ASKING
TO ASK YOU FOR
CUTE A WHILE...



I'M NOT ONE OF
THOSE PEOPLE
THEY'RE ENTIRELY
DIFFERENT
FROM ME!

OH YES, I WENT TO
THE PARENTS WITH
HOMOSEXUAL
CHILDREN ASSOCIA
TION MEETING ON
SUNDAY, AS WELL.

OH, REALLY?
WELL, IN ANY
CASE, IT PROVED
TO BE VERY EDU-
CATIONAL.

What are you talking about?



I SWEET...
I MEAN, IT'S NOT
LIKE THE GUYS AT
WORK NEED TO
KNOW ANYWAY...

I HOPE YOU'VE
"COME OUT" TO THE
PEOPLE AT WORK
ABOUT YOU BEING
A HOMOSEXUAL...

BUT WHY?!



AL YES YES
I'M GOING HAVE
UP NOW I HAVE TO
GET UP EARLY FOR
WORK TOMORROW
GOOD BYE

EVERYONE IS
DIFFERENT WITH
DIFFERENT CHAR
ACTERISTICS AND
THAT'S WHAT
MAKES EVERYONE
SPECIAL! THAT'S
WHY SHIROU!



HEY KANG, HOW
DID YOUR MOTHER
REACT WHEN SHE
FOUND OUT YOU
WERE GAY?

OH, MY MOM DID
THE USUAL. SHE
CHASED ME WITH
A BROOM YELLING
"YOU'RE SHAME
BY ALL!"

I SUPPOSE I'M
JERKING- AT
LEAST YOU KNOW
HOW THEY FEEL
ABOUT IT



**YOU MUST TELL
THEM! IT'S NOT
SHAMEFUL TO BE
A HOMOSEXUAL,
UNDERSTAND?!**









IM JEALOUS THE TOP OF MY HEAD IS BARE OF IN THE DANGER ZONE. I PERMANENTLY IT SO YOU CANT TELL, DAT.

WELL I HAVE MY MOTHER TO THANK FOR THIS. MY FATHERS ALREADY COMPLETELY BALD.

KEEP YOUR A STYLISH KIBITTY CANT YOU DO SOMETHING ABOUT IT?



WELL, I HAVE MY MOTHER TO THANK FOR THIS. MY FATHERS ALREADY COMPLETELY BALD.



ARE YOU DONT HAVE TO WORRY ABOUT CHILDREN. YOU HAVE REALLY GOOD HAIR.



WELL, I HAVE MY MOTHER TO THANK FOR THIS. MY FATHERS ALREADY COMPLETELY BALD.



WELL, I HAVE MY MOTHER TO THANK FOR THIS. MY FATHERS ALREADY COMPLETELY BALD.



WELL, IF YOU KEEP DRESSING LIKE THAT AND CUT YOUR HAIR EVEN SHORTER, YOU'LL BE SCREAMING "I'M GAY!"

IM NOT REALLY WORRIED ABOUT THAT EVERYONE AT WORK IS ALREADY BALDING

MORE THE ONLY OPTIONS I HAVE ARE EITHER CUTTING IT REALLY SHORT OR TRYING TO SPORT THE BALD LOOK. OR MAYBE EXTENDING



What did you eat yesterday?

Glossary

aburaage: fried tofu

asabado: not vegetable

chicken: Japanese chicken

chiku: a simple soup dish commonly made up of kelp and fish flakes that have been heated together, then strained

chirashi: unrolled and simmered food

horonagashi: Japanese marinated sprouts

inagiri: jelly made from the tubers of daikon's Daikon, a plant in eastern Asia

marukake: shrimp's head

marukake: marinated rice

onion: marinated rice wine

onion: fermented soy bean paste

onion soup: a traditional Japanese soup made of a soup dish called dashi, into which onion is dissolved

onion: thinly sliced vegetables and seafood, marinated in rice vinegar

okazaki: simmered vegetables and meat

onion: a popular seasoned product

onion: rice wine

onion: thin white needles made of wheat flour

okazaki gyoza: a soup dish that is seasoned with soy sauce and served with mixed vegetables

tofu: bean curd that has been pressed into blocks

Daikon: pork soup flavored with vegetables and onion

onion: Japanese horonagashi

chicken: ground porked marinated rice

What did you eat yesterday?

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Seaweed and mitsuba are good
seasonings for Takikomi-gohan.
Adding a bit of salmon roe can
be a bit of a treat, as well.*



*See glossary for definitions of food terms

#2

*There is only one person in the world
with whom Shinn
Kobayashi enjoys
his friendly but
confrontational*



“TUESDAY, THE
KOBAYASHI-244 IS
BE BUILT IN
FRONT OF THE
NEW TOWER
BUILDING TOMOR-
ROW AT THE
OCCUPY” ALL
RIGHT.



*It all started
last year, on an
unbelievably
hot day in the
middle of the
crazy season, in
front of the Akari
Department*









THAT
SOUNDS
GREAT!

DO YOU WANT
TO SPLIT THIS
INTERVIEW ON
BETWEEN US?

*This was
their fateful
meeting*



OH YES,
THANK YOU

PLEASE,
HAVE SOME
TEA

COME TO THINK
OF IT, THIS IS A
REALLY WEIRD
SITUATION—
WHY AM I HERE
AGAIN?

I'M SORRY
I MADE YOU
CARRY THIS ALL
THE WAY TO
OUR PLACE.
NEED I SAY
IT NOW







IS HE A MONST?
IT CAN'T BE. CAN HE
REALLY BE A MONST?
OH, NO, DID HE COME
INTO MY HOUSE WITH
SOME BALKANIAN PLAN
IN MIND? WHY IS HE IN
MY HOUSE, ANYWAY?

HAVE NIGHT NO HINT
THE BOY IS REALLY
HANDSOME. SO MUCH
SO THAT IT'S ALMOST
CREEPY. ANYWAY, WHY
WOULD SUCH A HAND-
SOME BOY BE WALKING
AROUND IN AN ALONE
SHIRT? THERE'S NO WAY
THE BOY IS A NORMAL,
UPSTANDING CITIZEN
LIKE I AM.

A sound
effect
comes
during this
time.

I-IM IN MY
FIFTEEN, BUT
IT CAN'T BE...!

— word was going
around town about a
monster who targeted
teeny to teeny-year-
old warriors. It was
said that he targeted
into their homes, then
brutally assaulted
and raped them.





DON'T COME
NEAR ME!
SOMEBODY!

BUT WHAT SHOULD
I DO IF THE POLICE
GET INVOLVED AND THE
LADY TELLS THEM SHE
DIDN'T WANT ME ANY
THEN I'D BE ACCUSED
OF BREAKING AND EN-
TERING, WHICH MEANS
MY DAYS AS A LIBRARIAN
ARE OVER. J

WHAT THE
HELL? IS
THIS LADY
HONOR OR
SOME-
THING?

WHOW
DAM, UH...

PLEASE,
JUST LISTEN
TO ME. CALM
DOWN.

UW...

DAMN IT,
HOW CAN
I GET THIS
LADY TO
SHUT UP?









I APOLOGIZE
FOR MY MIS-
UNDERSTANDING.
PLEASE JOIN US
FOR LUNCH.

OH, OF
COURSE.



Oh, this
is... I

WOW, DAD! IF
YOU SAY SUCH NICE
THINGS TO HER, HE
MIGHT FALL IN LOVE
WITH YOU!



OH, NO, IT'S REALLY
NOTHING SPECIAL, BUT
WHEN YOU ADD A LOT
OF OTHER INGREDIENTS
TO CORN, AT LEAST
YOU'RE GETTING SOME-
THING OTHER THAN
CARBOHYDRATES,
RIGHT?

OH, THIS
IS VERY
GOOD



Stew with corn and tomatoes



*The request
was soon
found and
accepted.*

*I say, there are lots
more of the distant city
about, and some about
business, and get it in
by of the time.*

*I try to see a lot
of landmarks,
the average
finger, nothing
but great
roads.*

*And this is
how Kiyoko
Naruse and
Shinji Kato's
relationship
begins*

*That's right. There are
all the time and some
moment, as by, and
finally the conclusion.
So we do see the
time and make some
relationships with.*

*It was a friendship
that grew out of
giving, long-term
friend*



*Obviously
Shinji Kato's
good looks and
gentleness
are unpopular*

*THAT'S SO
GREAT!!*

*GOING WITH
THAT FACE,
YOU CAN'T
BE FOURTY-
TWO!!*

*And another
lot of time
was revealed
about*



What did you eat yesterday?

Glossary

Mitsuba: Japanese wild parsley

Myoga: Japanese ginger

Roe: Fish eggs

Soumen: Thin white noodles made of wheat flour

Tadikomi Gohan: A rice dish that is seasoned with soy sauce and served with mixed vegetables

What did you eat yesterday?

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Ingredients for Somen with Tuna and Tomatoes (serves two)

150g (3 bundles) somen

1/2 can tuna, oil removed

(may be mixed with mayonnaise)

1 large tomato, diced

1 cucumber, thinly sliced

5-6 shiso leaves, finely chopped

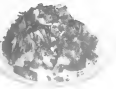
4 scallion, cut into bite-sized pieces

1 mayonai, cut vertically, then slice pieces diagonally

white powdered sesame, to taste

grated ginger, to taste

soy stock





MAMAKITA-SAMA,
HERE'S HOW IT
LOOKS FROM THE
BACK. DO YOU
LIKE IT?

Kary Yehudo
(aka) is a hair
stylist in town

#3











There are also some customers who did in here easily and call her on the crystal, but...

If you're gonna say stuff like that, Ren-chan, why don't you do out with her?

I SEE. THAT'S ABOUT THE WAY YOU FEEL ABOUT ME!

I WANT YOU TO BE SOME TO COME AGAIN.

THIS IS FREE.

So that's

I KNOW HER JUST AN AVERAGE STYLEST, BUT IT'S HARD TO FIND ANYONE LIKE WITH THAT LEVEL OF INDUSTRY.

I HAVE A BOYFRIEND WHOSE LIVES TOGETHER IN AN APARTMENT THAT'S PRETTY CLOSE TO HERE. YOU KNOW ANY BOYFRIEND?

He can defect there easily.

Oh, Renchi, I'm glad!

—in Ren-chan's case,





HEY, BEING A
STYLISH IS ALL
ABOUT YOUR
HANDS. EVENTU-
ALLY IT'S HAPPEN-
ING IF YOU DON'T DO
ANYTHING!

HEY,
WE'LL
TEAR!

HEY! BUT GHEO-
SAY, YOU'RE AL-
READY HOLDING A
FIVE KILOGRAM
BAG OF RICE!



HEY HEY,
DON'T TALK
SO LOUD!

He doesn't
really mind!

OH, KUN-
CHANG!

OH, GHEO-SAY!
YOU'RE SO COOL.
I'M FALLING IN
LOVE AGAIN!



YEAH IT WAS
MY DAUGHTER'S
WEDDING

OH
MIND-READ-
SANE

THANK YOU FOR
STOPPING BY TODAY
OH AND I'M GLAD
THOSE GIRLS ARE
STILL HOLDING UP
IT WAS A WEDDING,
RIGHT?



CRAP IT'S LIKE
WE'RE SOMETHING
THAT WE'RE JUST
PASSING SOMETHING
AND WE'RE GOING
ALONG TO THE
FUTURE WE LIVE
IN TOGETHER

NO WAY YOU DON'T
LOOK LIKE SOMEONE
WITH A DAUGHTER
WHO'S OLD ENOUGH
TO MARRY

WELL
REALLY YOUR
DAUGHTER?



OH, KUH-OHA



WE'RE NOT OLD
ENOUGH, REALLY
WE'RE ONLY TWENTY
AND ALREADY
MARRIED

NO, NO, NO
I'M THINKING TOO
MUCH IF I FELT LIKE
WE'RE JUST GOOD
FRIENDS, AN ORDINARY
STRAIGHT FRIEND
WOULD NEVER SUSPECT
THAT WE'RE NOT

OH BUT YOU
WILL LOOK TOO
YOUNG TO HAVE
A DAUGHTER
THAT AGE

SHOULD HAVE
SAID THAT





YOU'RE GOING TO
YELL AT ME
AFTER YOU CLOSE
EVERY DOOR AND
WINDOW IN THE
ROOM?

WHY'D YOU SAY
THAT TO YOUR
CUSTOMER, OF
ALL PEOPLE?



Just what do you want
I'm the manager, I'm the
assistant I'm the
one who's in charge
and you're not
I want to be

IF THIS
HAPPENS
AGAIN, YOU'RE
OUTTA HERE!
I'M SERIOUS!



WHAT WERE
YOU THINKING?
COMING OUT TO
YOUR CUSTOMER
AND BLAMING ON
AND ON ABOUT ME
AND OTHERS ARE
TWO COMPLETELY
DIFFERENT THINGS
AND TO YOUR
CUSTOMERS, TOO!

UNLIKE YOU, I
NEVER TOLD
ANYONE AT WORK,
AND I DON'T WANT
PEOPLE I DON'T
KNOW TO KNOW
I'M SHIT!









I JUST BOIL THE BRUSCHETTA IN SLIGHTLY SALTED WATER.



THEN ADD A SPRINKLE OUT OF CORNMEAL WITH A LOT OF HERB AND BUTTER, AND A BIT OF GARLIC, AND DRIP THE BRUSCHETTA WITH IT AND THE STOVE!



I THINK I'LL ALSO BOIL SOME BRUSCHETTA AND DRIP IT WITH GARLIC.



IT TASTES GOOD!



THEN AFTER I CUT THE ONIONS, I HAVE TO ADD THE CARBON, BRUSCHETTA, AND BRUSCHETTA AND SCOP.

OH, I HAVE TO PREPARE THE BRUSCHETTA FOR MY BRUSCHETTA BRUSCHETTA, FOOD.



I CUT IT INTO STRIPS ABOUT SIX TO SEVEN MILLIMETER THICK.

I BOIL THE BRUSCHETTA ON SALE, A WHOLE LOT FOR A HUNDRED ONIONS.



THE BRUSCHETTA AND BRUSCHETTA AND BRUSCHETTA IS DONE WHEN THE SCOP BRUSCHETTA TO ABOUT HALF, BUT I JUST HAVE TO TURN OFF THE FLAME.







What did you eat yesterday?

Glossary

aburaage: fried tofu

benito: a kind of tuna

consommé: clarified soup stock

ganmodoki: fried tofu with vegetables

karashi: Japanese mustard

konjac: jelly made from the rhizome of devil's tongue,
a plant in eastern Asia

mirin: sweetened rice wine

miso: fermented soy bean paste

miso soup: a traditional Japanese soup made of a
soup stock called dashi, into which miso is dissolved

negoya: Japanese ginger

nanohana: rapeseed

shiso: part of the mint family, an herb with a flavor
resembling mint or fennel

soamen: thin white noodles made of wheat flour

takanoke: bamboo shoots

wasage: green onion



En·tro·py

What did you eat yesterday?

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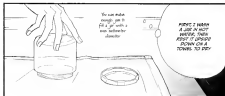
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Instead of putting kenjaf in the simmered bamboo shoot recipe, you can add chopped seaweed and heat it quickly to make a makotake-ni.











I added it
to a cup, but
not any of the
it was pretty good

I read in a
book that the
extra juice can
be pretty tasty
on its own, so I
made some
Korean tea
with it



This is
what the
smell of
chicken
broth
starts to
fill my
nose

As I stir, the
color of the
extracts
will slowly
turn white, but
I have to keep
stirring



Some waste is
going to keep
out from the
extracts, so I have to
make sure to
scoop that out



And when all of
the lumps turn
red and become
nice and thick, I
turn off the
heat, scoop the
jam into the jar
while it's still
hot, put the top
on, and...



As I pour
the jam, the
extracts
extract during
to keep back
into the heat,
turning the
lumps of
extracts a rich, red
color.

Now this
is the
pretty
part

slow



done!





oh?



IT'S IN HEAVEN!

AND THE JAM
IS SWEET AND
THICK, AND THE
BUTTER'S HIGH
AND FLUFFY!
DELICIOUS!



WELL,

I'VE NOTICED
YOU ALWAYS
BUY BREAD
FROM A BAKERY.
WHERO-SAM.



EVEN IF YOU
DON'T MAKE
BAGUETTES,
IT'S CRUCIAL
YOU'RE NOT
SERVING 2
BREADS, LONG!
OH, HOW
BAGGY JAM!

BUT WILL YOU
KNOW, I ONLY
MAKE JAM WHEN
IT'S IN SEASON.
THEY SAY IT MAKES
A ROUGH OR ANY
THING! I DON'T
MAKE BAKUILLATES
OR ADVANCED
JAMS, ANYWAY!



ONCE I'D EATEN
BREAD THIS GOOD,
I COULD NEVER
GO BACK TO THE
WAY IT WAS

DON'T CALL ME
ON THAT. IT'S
LIKE OFFERING
PANDORA'S
BREAD BOX.

YOU COULD BUY
BREAD AT THE
SUPERMARKET FOR A
HUNDRED YEN A LOAF,
BUT YOU'RE ALWAYS
BUYING ONES THAT
COST LIKE THREE
HUNDRED YEN A
LOAF, RIGHT?



I MEAN,
I SUPPOSE I'M
SPENDING
MONEY ON OUR
BROWN RICE,
TOO, BUT EVERY-
THING ALWAYS
FALLS WITHIN OUR
TWENTY-FIVE
THOUSAND YEN*
POOP BUDGET

BUT YOU
KNOW, COM-
PARED TO OTHER
BREADS, THE
BREAD THERE
ISN'T ACTUALLY
THAT EXPENSIVE.
TWOHUND YEN,
IT'S GOOD













I WAS
KIND OF
RELIEVED
WHEN SHE
DROPPED ME

I MEAN, IT
WAS TO BE
EXPECTED. I
WASN'T SERIOUS
ABOUT HER, AND
SHE MUST HAVE
KNOWN SHE MUST
HAVE BEEN DIS-
APPOINTED IN ME

IT DIDN'T
EVEN LAST
HALF A
YEAR



NOTHING

JUST
THINKING
THAT I
COULDN'T
ANYMORE
WORKED
THINGS OUT
WITH HER

KIND OF
GIVES
ME THE
CHILLS,
YOU
KNOW?



WHAT?



IT'S POSSIBLE,
YOU KNOW, ON
THE KIND OF
GUY WHO
DROPS GELS
SWIFT UP IN
THE MOMENT

FOR EXAMPLE, IF
THINGS HAD WORKED
OUT BETWEEN ME AND
HERON, WE COULDN'T
GOTTEN MARRIED, OR
HAD CHILDREN...



IF IT HADNED,
I WOULD PROBABLY HAVE BEEN
LIKE THAT GUY YOU
WERE TALKING
ABOUT. I MEAN, I
CAN'T STOP
MYSELF FROM
BEING GREY.

THAT'S WHEN
I DECIDED IT
WAS ENOUGH
OF WOMEN. I
REGRESSED MY
ACTIONS AFTER
HISOM.

I WOULD'VE
BETRAYED MY WIFE
AND CHILDREN BY
LOOKING FOR A
BOYFRIEND, AND
INSTEAD, I
WOULD'VE JUST
BEEN AN IDIOT.



AND I
REMEMBER
YOU SAYING
THAT CHEATING
ON SOMEONE
BUTTS.



SHAO-
SAN.



WELL, THE
DEAD? THERE
IS REALLY GOOD
AND IT'S CLOSE
TO HOME.

SHAO-
SAN
SHAO-
SAN

IF THAT'S HOW
YOU FEEL, THEN
STOP SAYING
SHAO-
SAN'S NAME

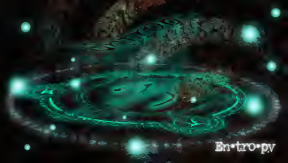
What did you eat yesterday?

Glossary

café au lait: coffee with milk

konjac: jelly made from the rhizome of devil's tongue, a plant in eastern Asia

nakadaike-ni: simmered bamboo shoots and seaweed, flavored with broth, soy sauce, sake, and some salt and sugar



En·tro·py

What did you eat yesterday?

Yoshinaga Fumi

Scanner: Wishichidragon

Translator: Freshy

Proofreader: sunnypages

Editor: Sago and Luis

QC: r3c4lcr377

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During the summer, making jam out of plums or plumcots is easy and proves to be quite delicious. After you wash the fruit, make a deep cut around the center and pull apart the two pieces without taking off the skin. Then, like with strawberries, boil the fruit with the seeds, slowly adding the allotted amount of sugar. The seeds will eventually separate from the fruit, so you can pick them out later.



#5

*Shinnosuke Kishida is,
in fact,
fantastic!*





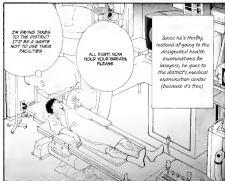




Hoh



So, in that way, Kaiser Shiro
doesn't really need to watch
his health for his health
examinations, but...



IN FRONT TAKING
TO THE PORTAL
IT'S AS A GATE
NOT TO USE THESE
FACILITIES

ALL RIGHT, NOW
HOLD YOUR BREATH,
PLEASE

Since he's dying,
instead of going to the
designated health
examinations for
lawyers, he goes to
the district's medical
examination center
(because it's free)



Minato:
Tsukune's name is
the same year as
Kento during his
years of studying
law at school.

NOT OPENED
PROPERLY
I REENTER
CORRECTLY

THEY SPOKE UP.
IT WAS A WHILE
AGO, BUT I SAW
TSUKUNE HERE.



THERE ARE ONLY
ABOUT FIVE HUNDRED
LAW STUDENTS PER
YEAR. ONCE WE START
TO PRACTICE IN THE
FIELD, WE SPLIT UP
AND GO ALL OVER
THE COUNTRY THEN
WE GET PICKED UP
EVERYWHERE

WUP

SO, IT'S THEM THAT
LAWYERS ARE EACH OTHER,
"WHICH YEAR DID YOU GO?"
INSTEAD OF ASKING
"WHICH COURSE?"
BECAUSE EVERYONE PRETTY
MUCH GOES TO THE SAME
PLACE?



AND BACK
THEN YOU
PROBABLY
USED SOME
BUT
FROM YOUR
GROUP

WHEN I WAS IN
YOKOHAMA, THERE WERE
ONLY ONE OF 20 THERE OUT
OF THE HIRAKU GROUP
I DON'T KNOW THE NAME
BUT PEOPLE TAKE CLASSES
EVERY DAY FOR A YEAR
AND A HALF AND YOU HAVE
PARTIES WITH THEM ALL
THE TIME. YOU CAN'T HELP
BUT BEGIN TO SHARE
YOUR LIFE WITH THEM.

EVEN NOW WHEN I GET
A TOUGH CASE, I LOOK
FOR PEOPLE IN MY TEAM
WHO'D DONE SOMETHING
SIMILAR AND ASK THEM
FOR ADVICE



NO, BUT HE WAS
STRAIGHT AND I
KNEW EVEN THEN
BUT I USED
THE TIME IT WAS A
PLEASING LOVE
A PLEASING LOVE

**YOU
DID!**



*During his days
as a high student,
Kakoi found that
something of a
fleeting sense
of love for
Tsukumoto*

*He was
fascinated by
a kind of
"feminine"*

Too



*Really, only for
his life*

*Look on
Tsukumoto's face
just looking at that stuff
like that gives me the
creeps!*

*Saying it was weird
actually he got
Tsukumoto's heart*

*But he could
never deny it*



*EVEN IF YOUR HAND
WERE STARTING TO
TREM, I WOULDN'T
WANT YOU TO LEAVE
IT LIKE THAT!*

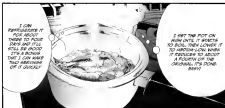
*Now, Kakoi
hasn't
changed a bit!*

*Indeed, when he
saw Tsukumoto
again in his
thirties, all of
those feelings
were instantly
brought back*









I SET THE POT ON
HIGH UNTIL IT BOILS
TO BUB. THEN LOWER IT
TO MEDIUM-LOW WHEN
IT BEGINS TO BOIL
A FORTH OF THE
ORIGINAL. IT'S DONE.
BAM!



KENJI, DID YOU
TAKE THE STICKS
OFF THE BEANPOD?

WHELP THE
BEEFPODS ARE
BOLANNA. I MAY AS
WELL MAKE SOME
MORE SOUP. I'LL
PUT IN SOME
POTATOES AND
GREEN BEANS.



FIRST CHOPPED
SCALLIONS AND GARLIC,
STIR-FRIED MINCED
SCALLIONS AND, ADDED
TO THE CHICKEN SOUP
STOCK ADDED TO A LITTLE
BIT OF HOT SUGAR,
SOY SAUCE, SESAME
OIL, AND SALT
AND PEPPER TO MAKE
A DRESSING.

WASH
THE BIRD
POIN

PUT ALL OF
THIS ON TOP
OF A TONNERS
AND YOU GET
A KOREAN-
STYLE TONNERS
SALAD.



I PUT IN SOME SOUP
STOCK, AND ONCE I'VE
BROKE THE POTATOES IS
FINISHED THROUGH, I
PUT THE MEAT IN AND
FINISH IT OFF.

SO AFTER I PUT
THE POTATOES
IN WATER AND
BOIL IT
I THROW THE
BEEF IN.

The green
bean are
going to be
left of left
by the end



I SUPPOSE I'LL
JUST USE IT BOIL
IT AND COOK
IT ALONG WITH
SOME BEANS.

OH I
FORGOT
OUR
CABBAGE
IS KIND OF
OLD.







What did you eat yesterday?

Glossary

dashi: a simple soup stock commonly made up of kelp and fish flakes that have been boiled together, then strained

mirin: sweetened rice wine

miso: fermented soy bean paste

miso soup: a traditional Japanese soup made of a soup stock called dashi, into which miso is dissolved

plumcot: a hybrid of a plum and apricot that has smooth dark red skin and is peach-colored inside.

sake: rice wine

umeboshi: pickled ume, a fruit often compared to a plum, but more closely related to apricots.



En·tro·py

What did you eat yesterday?

Yoshinaga Fumi

Scanner: Wishichidragon

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A menu for another day, using leftover sardines.

Sardines boiled with ume

- *Miso soup with pumpkin and deep-fried tofu*
- *Asparagus stir-fry*

Cut the asparagus into diagonal strips, then heat some chopped garlic and ginger with salad oil in a pan until it starts to smell savory. Throw the asparagus in, then flavor it with chicken stock, a bit of sugar, a bit of sake, salt and pepper. Finally, add some potato starch mixed with water to give it more texture.

- *Cold tofu (with onions, miso, and bonito flakes)*



THERE'S SOMEONE
I WANT TO APOLOGIZE
TO.



























I PUT A BIT OF OIL IN A POT,
AND PUT SOME CHOPPED
ONIONS. TO THAT I ADD
SOME CHOPPED SAUSAGE,
PODOLSKIS, AND SOME
STICKS OF PORK.



AND FINALLY ADD
TWO TOMATOES,
BOILING HOT



ONCE THE TOMATOES
START TO GET SOFT
I ADD A HALF A CUP OF
WATER. THEN PUT THE
PORK BOWLS IN
THE POT ALONG WITH
EVERYTHING ELSE

THE FLAVORING FOR IT IS
TAMARIND, A BIT OF MSG,
AND SOME HOT SAUCE TO GIVE
IT A SPICY BUT NOT BITE.
IF THERE'S NO TAMARIND,
SUBSTITUTE WITH ACID AND A
BIT MORE MSG.



AFTER I PUT THE
BOWLS AND JARS, THE
MIX BOILS ALL THE
WAY THROUGH...



AND FOR AN
APPETIZER, I'LL GET
SOME CRISPY BREADED
CHICK AND BITE-SIZED
PIECES AND SERVE THEM
WITH BONTÉ FLAKES
AND BROCCOLI, WITH
SOY SAUCE DRIZZLED
ON TOP



AFTER I BOIL IT FOR
TWENTY TO THIRTY MINUTES,
MY SPICY CHINESE-STYLE
BROUILLÉ, TOMATO, AND
PORK SOUP IS DONE!



SHAO-SAY

CLACK

HMM, THE FLAVOR IS
A LITTLE WEIRD, BUT IS
THE MORE HEALTHY OF
IT. I'LL GO ON
OLD-LADY-AND-B-TWO-
OF-COOKING-ON, AND
LESS HEALTHY

Many
things
and things
like this

THE BROUILLÉ AND
TOMATO SOUP IS KIND
OF LADDER-TOO HOT
ANDER LADDER IN
THE STOVE



I GOT
THE BREAD-
PACKED TONY
AT BACON
THESE FOR
ONE HUNDRED
AND FIVE
TON

ALSO, I'LL PUT SOME
GOLD TONY ON TOP OF
BROUILLÉ-TOO HOT, AND
SOME BREAD, CUCUMBER
PEEPS, AND BACON, AND
ON TOP FOUR ON SOME
BROUILLÉ MADE WITH BREAD
OIL, BREAD WITH PORK,
AND SOY SAUCE, AND I
GET TONY SALAD!





What did you eat yesterday?

Glossary

bento: a kind of lunch

doobangjang: a spicy, salty paste made from fermented broad beans, soybeans, salt, rice, and spices

miso: fermented soy bean paste

miso soup: a traditional Japanese soup made of a soup stock called dashi, into which miso is dissolved

muchoo: Japanese mustard greens

neguza: Japanese ginger

ponzu: a citrus-based sauce

sake: rice wine

shiso: part of the mint family, an herb with a flavor resembling mint or fennel

tofu: bean curd that has been pressed into blocks

umeb: a fruit often compared to a plum, but more closely related to apricots.

What did you eat yesterday?

Yoshinaga Fumi

Scanner: tōshirōshagen

Translator: Freshy

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Editor: sekushidjin84

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A rough estimate on prices:

<i>Eggplants</i>	<i>Five eggplants, one bag</i>	<i>800 yen</i>
<i>Tomatoes</i>	<i>Four tomatoes, one serving</i>	<i>800 yen</i>
<i>Onions</i>	<i>Four onions, one bag</i>	<i>800 yen</i>
<i>Pork blocks</i>	<i>100g</i>	<i>50 yen</i>
<i>Ones</i>	<i>Seven ones, two bags</i>	<i>150 yen</i>
<i>Mango</i>	<i>Three in one packet</i>	<i>800 yen</i>
<i>Shrimp</i>	<i>Twenty pieces</i>	<i>250 yen</i>
<i>Cucumbers</i>	<i>Four cucumbers, one serving</i>	<i>800 yen</i>
<i>Fish</i>	<i>Two bundles</i>	<i>800 yen</i>
<i>Bread/Flakes</i>	<i>Twenty packets</i>	<i>198 yen</i>



#7

AS LONG
AS IT'S A GOOD
AND EASY JOB,
I DON'T CARE
HOW BORING IT
IS. LET ME
HAVE THOSE,
PLEASE.

OH, AND I'LL
USUALLY LEAVE
FOR HOME AT
AROUND SIX
O'CLOCK EVERY
DAY, IF THAT'S
OK.

*Shiro Kishi
doesn't particu-
larly seek
out challenges
in his job.*





WELL,
I KNOW

THAT'S
WHAT HE
SAID,
BUT HE
KNEW
ACTUALLY...



ALREADY

W-WHAT
A SECOND!
WHAT KIND OF
PROBLEM? AND
WHAT THE HELL!
DON'T JUST TELL
PEOPLE MY PHONE
NUMBER!

HEY, JARED!
AN OLD COLLEGE
FRIEND OF MINE
IS IN A BIT OF
TROUBLE. Y'KNOW?
SO I CAN GET HIM
HOUR-OF-HOME PHONE
NUMBER

It's a longer, thicker, nothing more
convenient than having a land
cell line at home. It's harder to
replace these personal calls.



BUT I
REALLY
WANT TO
SEE MY SON!
I HAVE TO
SEE HIM!

WELL,
IN THAT
CASE, I'LL
BE
HARD TO
GET MYSELF
DOWN TO
YOUR
CHILDREN.

OH, MY!
SOMEONE
CAN'T
MAKE
A LOT OF
MONEY...





5-5577
WOULD IT BE OK
IF I COME VISIT
YOUR OFFICE NOW?
MY COLLEAGUE IS
HAVING SOME
DOMESTIC
VIOLENCE ISSUES,
AND HE SAYS HE
WANTS A DIVORCE.
I'LL BRING HIM
RIGHT OVER.

Two times it's
an employee
from a company.
Kishi acts as
an advisor for
Mr. Takemoto.

ANOTHER
DANGER
GANG?



THIS IS
STILL MY
COLLEAGUE.

HOW TO
MEET YOU
JIN DAIRO
THANKS...











I KNOW I
SHOULD BE
THINKING FOR
REAL, BUT...

Now,
I guess all
I should
worry about
is the fact
that
they
were with
the doctor's
... 197

HIS FATHER LEFT
TO TAKE CARE OF
ANOTHER FAMILY,
AND HIS MOTHER
DIDN'T REALLY
TRUST HIM TOO
MUCH.

BUT I FEEL
BAD FOR
HER, TOO.

LET'S
SEE.

The doctor
... 198

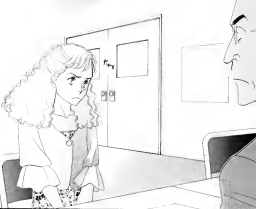
The
next
day

IF IT WERE JUST
MY DREAMING ME
UP, I COULD HAVE
ENJOYED IT.

BUT MY SON
MY SON NEEDS
ME. HE'S NOT UP
ALONE EVERY DAY.
I FEEL LIKE I NEED
TO GET A DISCREET,
IF ONLY FOR MY
SON.



The wife in
 question was
 too distraught
 in front of the
 district court,
 but...



1. **Introduction**
 2. **Background**
 3. **Methodology**
 4. **Results**
 5. **Conclusion**



Full contact
contaminating
decontamination or
system repair
must

D-DONT
GIFT AND
I PUT IT IN
BAG AND WAITED
FOR 10 MINUTES.
JUST LIKE
YOU HAD
AND I JUST
FINISHED
FEELING
THAT,
OUT.

THE

ONE HUNDRED
DID YOU GO TO
HUNG LARISSON
AND BUY THE
ONE-HUNDRED-
AND-FIVE DOLLAR
THAT WAS ONE
DOLLAR?

2000-2001
 2002-2003
 2004-2005
 2006-2007
 2008-2009

1000

Specialty chocolate
are really heavy, the
weight of special chocolate
is it's OK to season
special chocolate with
salt up.

NO, NO,
THAT'S RIGHT
THANK!

A CUP OF
FILLED CHRISTMAS
IS ROUGHLY
EQUivalent
TO TWO CUPS OF RICE,
SO THAT'S JUST
THE RIGHT AMOUNT,
100.

HEH,
CHRISTMAS ARE
SO INSTANT!
YOU HAVE TO FEEL
THE SMELL AND THE
FLAVOR
TOO, AND NOW
THEY JUST LOOK
GOOD.

After we put
them, we put
them in water.

The oil could be put
enough, it's not fresh
in the plate.

I'LL ADD TWO
TABLESPOONS OF
SAFETY AND SOME
SALT TO THE RICE
THAT KENJI BURNED
FOR HIM, AND THEN
I'LL PUT THE CHRIST-
MAS IN, THEN I
COOK IT.

I TOAST THE
TWO SIDES,
BROWN AND GREY
THEN, AND THEN
I SPRINKLE ABOUT
A TEASPOON
OF SALT ON
THE FRONT
AND BACK.

AL-TOO
TOO MUCH
THE RICE
IS IT?

NO!
ONCE THE
RICE IS
SALT-TOASTED
SALT!

THERE'S NO
BETTER FISH THAN
TUNA FISH, BECAUSE IT
IS DELICIOUS AND
NUTRITIOUS, AND YOU
DON'T EVEN HAVE TO
COOK IT OR BOIL IT.
YOU JUST SALT IT
AND COOK IT,
AND YOU'RE
DONE!



AND THEN I'LL
DROP UP SOME
MITSUNO AND JET
TART APPLE, WHILE
I PUT THE MARIKO
IN BOILING WATER.
AGAIN I'LL ADD MORE
AND MORE STICKS
TO THAT, AND MAKE
SOME JEWEL
SOUP.



SOME
SOME
MARIKO



AND MAKE
THAT WITH FIVE
A BIT, I'LL
MAKE SOME
MARIKO.

SOON

SOON

SOON



...AND THROW IN
SOME HOT SAUCE,
SOME STICKS,
MARIKO, AND EVEN
SOME JEWEL INTO
A BOWL WITH IT.
AFTER I DROP UP
THE SPRINKLE

AND A GOOD
AMOUNT OF
MARIKO SPRINKLE
IN THERE,
AND I'M DONE.
MARIKO SPRINKLE
DELICIOUS WITH
MARIKO



And I'll
a little
of each
for her
people.

I AM NOT
SCHOOL AND
COULD
BRING THAT
I HAVE
MARIKO,
TODAY, SO I
CAN TAKE
THIS...



clang

AND FINALLY,
I COOK BOTH
SIDES OF THE
MEAT ON MY
MARIKO-UP
BELL.

T. last show

* got about same

* washed rice

* black "soy" with room

* small bowl of rice and soy

had some thought about and considered previous





NO, MR. THORP,
YOU'RE REALLY
FINE WITH THIS!

YES



OH, AND I FINALLY
WRAPPED UP
THAT DIVORCE
CASE! THE WIFE
WAS AGAINST IT
FOR THE
LONGEST TIME,
BUT IT'S FINALLY
OVER.

AWH, THE
ONLY REEL
PLAYING IS
SALT, BUT THE
BAGGY AND THE
CHESTNUT BLOP
ARE INCREDIBLY
GOOD.

AWH



NOW
THAT I'M
DIVORCED,
THE ONLY
THING I'M
WORRIED
ABOUT IS
JIM.

MY SON
WANTS MY
JEWEL BOX,
BUT HE REALLY
SEEMED TO
TAKE A LEAVE
TO ME.

I'M GLAD
I CAN AT
LEAST SEND
HIM MONEY.



BUT I
REALLY
THINK THIS
IS FOR THE
BEST.

AND THE SON IN
QUESTION, HE'S YOUR
STEPSON, ISN'T HE?
I CAN'T BELIEVE YOU
AGREED TO PAY FOR
CHILD CARE EVERY MONTH.
ON TOP OF THAT,
YOU EVEN AGREED TO
LET THEM RAISE YOUR
APARTMENT UNTIL HE
GETS OLDER.

As your lawyer,
I'm wondering
why you negotiated
hardly at your
step-son's favor.



HOW DAMNLY OF
YOU TO BE STANDING
AROUND BY YOUR WIFE
(LIKE THAT) BUT IT'S
DIFFICULT FOR HER TO
PHYSICALLY FIGHT BACK
AGAINST SOMEONE WITHOUT
REINFORCEMENT, AND
AFTERWARDS, I DON'T
EVEN HAVE THE ENERGY
TO RUN AWAY.

I'VE ALWAYS
WANTED TO
FORMALLY
THANK YOU. A
LOT OF PEOPLE
AROUND ME
HAVE SAID,

OH,
SAA.



*He's thinking that
it's because of past
events people like this
guy that there are so
many people out there
who'd take advantage
of people like Mr. Osamu.*



I DID MY
WORK AS
A LAYOFF.
THAT'S ALL.

FLAME,
I HATE!



YOU
REALLY
SAVED ME.
THANK YOU
VERY MUCH.

BUT YOU
NEVER SAID
THAT I WAS
SERIOUS.



What did you eat yesterday?

Yoshinaga Fumi

Scanner: tōshinshagen

Translator: Freshy

Proofreader: Fumagages

Editor: sekushijin84

QC: Medea

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(Practical Applications) Rice with Squay

Squay 1 whole fish

Rice 2 cups

Sake Soy Sauce Ginger White Ground Sesame Scallions

Put the squay first, then salt-bake it.

After you wash the rice, flavor it with the sake and soy sauce and cook.

Once the rice is cooked, remove the squay and mix it with chopped ginger.

Add scallions to the cooked rice.

Sprinkle some white sesame and chopped scallions on top, then serve.



OH, I'M
GOING BACK
TO MY FAVORITE
PLACE NEXT
SUNDAY SO
YOU'D BETTER
TO HAVE TO
EAT ALONE

OH, OH,
HAVE A
GOOD TIME

HE ALWAYS
LOOKS SO
FROSTED
BEFORE HE
GOES TO
POLICE









I'M HAPPY ... BUT
BEING SENTING TO THINGS LIKE
THIS IS SOMETHING
I DON'T FEEL LIKE
DOING.

I DRESS
IT CAN'T BE
HELPER.



I TRY TO BE
A GOOD BOY,
AND THAT IS THE
PROBLEM I DON'T



WHAT IS
NOT SO MUCH
RIGHT NOW
IT'S THE
USUAL STUFF.

HOW'S
YOUR
SPECIAL
BLOOD?











NO, NO
THEY ALREADY
KNOW

OH, SO YOU
HAVEN'T TOLD
YOUR FRIENDS
YOU'RE GAY YET.
THAT MUST
MAKE YOU FEEL
ENERGY

POOP



... DON'T
WISH THEY
KNOWING

BUT NOT
BECOMING
VERY
KNOW



A GAY
DISCOUNT

Shima Kakeru
and Captain-san
are cooking
together, ever
since the
workplace
accident.

THAT'S NOT IT.
I JUST WANT
BACK TO MY
HAPPY PLACE
YESTERDAY.



WOW
THAT'S IT!
IT'S A SUPER
BASIC RECIPE

WOW
THAT'S
IT?

ALL RIGHT NOW
ALL YOU HAVE TO
DO IS JUST LET
THE MEAT GET FOR
THIRTY MINUTES,
THEN BAKE IT IN
THE OVEN



I THINK I
UNDERSTAND
THE FEELING

OH



WHEN YOU COOK,
YOU KIND OF SHUT OFF
EVERYTHING ELSE.
DON'T YOU THINK THAT?
AND I CAN PRACTICALLY
FORGET EVERYTHING
AS I MAKE A MEAL,
EVEN IF SOMETHING
ISN'T GOING AS
THEY WOULD SAY

COME ON,
LET'S JUST
COOK.

DEPENDS
ON THE PERSON,
SOME CAN BE DONE
ANYWHERE, OR
TAKING A BATH,
BUT FOR ME,
IT'S COOKING



MY
MOTHER

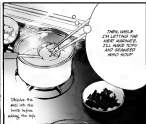
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9881









ONCE I HAVE BOTH
SIDES OF THE CHICKEN
POW ABOUT SEVEN TO
EIGHT MINUTES IN AN
OVEN THAT'S BEEN
PREHEATED TO ABOUT
FOUR HUNDRED
DEGREES FARENHEIT
OR AN OVEN THERMOMETER
IT'S DONE



IT'S DONE TWO
SMALL POTATOES
CUT THEM INTO
SMALL PIECES
AND BOIL THEM

ANOTHER
APPROACH



IT'S DONE ALL
THE VEGETABLES
AND FLAVOR
EVERYTHING
WITH SALT

ONCE THE
BACON IS DONE
THERMOMETER
IN OVEN OIL
ALONG WITH BACON
POWDER BACON
AND PARMESAN
MELT

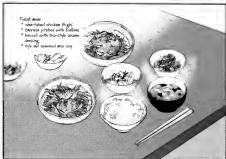


IT'S DONE IN
OVEN OIL
AND SALT


ONCE THE
CHICKEN COOKS
I HAVE THEM
BACON AND ALL
ON TOP OF
SOME BACON



ADD
SOME BACON
POWDER
AND SALT







In this story, we used the two-style dressing on broccoli, but it's also good on cabbage and onions.

Cut the cabbage roughly, then cut half an onion into five millimeter cone-shaped pieces. Throw these into a heat-resistant bowl, cover with plastic wrap, then microwave it for five to five minutes.

Finally, dress it with clove garlic, ground sesame, lemon flakes, and a bit of sesame oil and you're done. (The onions are sweet, so there's no need to add any onion.)

In the next volume of What Did You Eat Yesterday?...

*Szechuan Loquats
Beignets with Cool Rice from Canton De
Braised Chicken with Spices
Tuna Salad
Duck Breast Steaks with Spices and Cabbage
Ground Pork Sautéed in Alfo
Chinese Cabbage with Quao
Braised Beef
Spiced Meat and Chicken
Cooked Rice and Cold Duck Breast Steaks
Lentil Salad
Egg Soup with Mashed Potatoes
And more...*

what did you eat yesterday?

